

A PAGE FOR ALL THE FAMILY

LITTLE ADVENTURES IN MARRIED LIFE

UNSKILLED LABOR

By Katherine Brooks

"Marie," whispered Rand, tiptoeing into the nursery.

Mrs. Rand looked around apprehensively. When he called her "Marie," in that conciliatory tone, she knew that he had something to confess, or some inconceivable plan to broach.

"I've asked Steve and John Ronch to come in and have a bite with us to-night," he went on, whispering so as not to wake the baby. "We—"

She made a gesture of despair. "How could you? Sunday night, too! There isn't a thing to offer them, and I can't leave Win."

"We'll be quiet. We were down at the boat club, but there was nothing

worry, and we'll manage."

He tiptoed out again. Mrs. Rand put up the window softly, pulled down a curtain, went to the door and listened.

"I can't leave baby," she thought, "and I don't want to have to talk to any one. What are they doing now? I hope they won't find the bacon, for there won't be anything left for breakfast."

A subdued murmur of voices below was mingled with the tap, tap of heavy shoes moving cautiously, and occasionally the muffled clatter of a pan.

"I do believe he's mixing something," she murmured under her breath. "Ever since he made that Johnny-cake at camp he's been crazy to try some more."

tary meal of leftovers, and a quiet hour with the magazines, which she had scarcely had a chance to look at all the week. Knowing Harold to be at the club, she had counted on a peaceful and uninterrupted evening to herself.

"It's too bad of him," she thought, "all her nervous worry intensified by the subdued sounds below. Only the strained nerves of an overworked woman know the annoyance of having to hear alien sounds in the kitchen. She realized that she was faint with hunger, but dared not go down stairs in her kimono, even to get the magazines. Feeling ill-used and rebellious, she turned back into the nursery, and began to pick up the broom, moving with noiseless steps. If she could not eat, she would keep on working. There was so much to do to be done!"

"Men are such selfish brutes," she said to herself, sorting out the little garments of Win that needed mending. "Harold never thinks of me. I might stay in all day and have no one to wait on me or send to do an errand if I needed, while he goes off to the boat club and has a good time. I wouldn't care if he'd only stay there. I don't ask for help; all I ask it not to be bother."

She paused in her work as heavy boots began to ascend the stairs, making clumsy efforts to step noiselessly; and she got up as Harold's head appeared in the aperture of the open door, and his voice whispered:

"Marie!"

There he stood with a tray, laden with the results of his labors below stairs. It was what Marie would have called a "scrappy" meal; hot Johnny-cake, a cup of warmed-over bouillon, a dropped egg on toast, and a little saucer of fried potatoes, with a piece of jelly-cake in waxed paper occupying the place of honor.

"I warmed up the soup for you," he explained in a whisper, "because I knew you wouldn't drink the coffee. John brought the cake over from the club to help out. Steve cooked the egg, and I guess it's good. Want anything else? How's baby?"

His honest eyes, full of solicitude and good will, went straight to Marie's heart. She thought of all his awkward preparations for her comfort while she had been criticizing him and wishing his friends away, and as she took the tray from his hands her lip trembled. Harold saw it and put his arm around her.

"Poor little girl!" he murmured softly. "Are you worn out?"

"Just a little tired," she admitted, "but mostly hungry. Thank you, dear. Have you boys got enough to eat?"

"Sure, a great deal—the same as you," he answered complacently, proud of his handiwork. He tiptoed away again, and Marie laughed, while the tears still stood in her eyes.

"And I called them brutes," she thought with a pang. "He's only a kid, after all."



There He Stood With a Tray Laden With the Results of His Labors Below Stairs.

doing, and they walked up here with me. I'll get something to eat. You needn't do a thing."

"Oh, dear," she answered, in the fretful whisper of a nervous, tired woman. "I hate to have you fussing around my kitchen. What can you possibly get? There isn't a bit of meat, and nothing but stale bread."

"Never you mind," he answered cheerfully. "Just you stay here and don't

pause. 'Yes! That's the egg beater. Oh, dear, they'll drive me wild! What's that burning?' She sniffed suspiciously. "Toast. They'll use up all the bread, and I shall have to make muffins for breakfast." She sniffed again. "Coffee! Harold won't sleep a wink tonight."

She was hungry herself, having been busy with the fretful baby all afternoon. She had been planning to steal down after he was asleep, have a soli-

ACTIVITIES OF WOMEN

By WINIFRED SHORT.

Mexican women never attend funerals.

Denmark has several women lawyers.

Hindoo women are anxious to have the vote.

Over nine-tenths of the women in Wyoming vote.

The demand for nurses is increasing rapidly.

Vienna women have begun a crusade against male fairs.

The majority of Japanese women marry at the age of twenty-one.

The proportion of women to men is 100 to 119 in Australia.

In England a reward of \$5 is paid to women who make mothers.

Miss Kate Grant has been teaching school for twenty-two years in Spokane, Wash.

The Woman's Trade Union League of New York City has over 6,000 members.

Miss Emily P. Biddle originated the Red Cross stamps to fight tuberculosis.

Some 30,000 women are out of employment in New York City at the present time.

Mrs. Mabel H. Kirk has been appointed psychologist of the Essex County (N. J.) courts.

Wages for barmaids in England are no more than domestic servants demand in this country.

London has a school for motoring for women, which is owned and managed entirely by women.

The nearly 42,000 female factory workers in Michigan receive an average daily wage of \$1.14.

Over 12,000 working girls in New York City are members of the National League Women Workers.

Swiss girls are gradually forsaking the domestic employments for those of the office and shops.

The University Club in New York City, which is run exclusively for women, has a 1,000,000 clubhouse.

Frau Meli Beese, Germany's only woman aviator, is the only woman in the world who conducts a flying school.

Mme. Curie, who with her husband discovered radium, is the only person in the world to hold two Noble prizes.

The Belfast Red Cross branch of the Ulster volunteers' force have 525 women, of which several are only sixteen years of age.

Of the ten Massachusetts industries employing the largest number of adult females, three—hosiery, confectionery, and paper—more than one-fifth of their female employees receive less than \$5 per week.

All the girls graduating from the Franklin School, of Oakland, Cal., will be supplied with crowns by the board of education.

In Switzerland women are now employed in government offices and in the postoffices, and in some instances are raised to be postmistresses.

Being of an adventurous nature, Mrs. A. M. Brown, a wealthy Los Angeles woman, recently sailed a sloop yacht from Atlantic City to New York.

Of the three largest female colleges, 50 per cent of the graduates marry, 40 per cent teach, 30 per cent are engaged in other occupations.

England now has seventeen schools where women are taught gardening, poultry-raising, bee-keeping, farming, horticulture and domestic science.

Over 5,000,000 silkworms will be raised in Napa County, Cal., during the coming season through the activities of a woman's silk-culture society.

Great efforts are being made by the girls of Wellesley College to raise the \$2,000,000 building fund and some of them are even shining shoes to help.

Dr. Anna H. Shaw, the suffragist leader, has brought suit against the Lehigh Valley Railroad Company for injuries received while alighting from one of their trains.

College women who are thoroughly trained scientists have no trouble in securing position in government laboratories at Washington and in health laboratories of the various cities.

The first woman to file a petition to be a candidate for membership of a State committee in Pennsylvania is Miss Helen E. Standish, a schoolteacher, of Dorchester.

Miss Katherine Shay, a freshman at the University of Michigan, swings a heavy sledge for four and one-half hours once a week in the engineering department, where she is studying to be an engineer.

In divorce cases recorded in the United States, where immorality is the basis of the suit, the wife is charged with the offense in 84,000 cases as against 8,000 charged against the husband.

Miss Emma R. Greaves, who will celebrate her eighty-second birthday the last of this month, has just rounded off fifty years of continuous service in the Treasury Department at Washington, D. C. She was one of the first women to be employed in the department.

Very serviceable and at the same time fashionable frocks are made for girls this season of crepe de chine combined with eluzy lace and embroidery. They launder better than the tub silks which are also smart, so that they are not an extravagance. Pale yellow crepe makes the model illustrated today. The insertion is in ecru shade. The lace outlines the neck and front and back panel of the long blouse and shallow skirt. Six yards are required for the purpose. Of crepe 7 1/2 yards 44 inches wide will be needed. The girls is of satin ribbon, about two yards being needed. No. 222. Sizes 4, 6, 8, 10, 12 and 14 years—Patron's Review Pattern.

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THE NEW TURKISH SKIRTS

FOR THE FERN DISH.

Actually Carrots, but the Idea is All Right.

A very pretty and effective decoration for the center of the dining-room table may be procured with the unpretentious and homely carrot. When preparing the vegetable, save the stem end, cutting it off about half an inch thick. It is not necessary to remove the outer skin, but this may be done where the added attractiveness of the bright orange-red of the inside is desired. The sides may also be trimmed to a square, triangular or any desired shape, but care must be taken not to touch or injure the top of the disk from which the stem grows. Place several of these little chips in a shallow dish and fill it with water until they are almost covered. This dish may then be placed in the fern dish and left on the table, the only attention required being occasional wetting. The chips must not be allowed to become dried out, but kept very moist. Soon several green, feathery sprays will peep through, and if these are thinned down to about three or four starts from each disk, a tall and graceful fern-like effect will be the result. They grow very rapidly and last a long while. A very unusual window box effect may be procured by using enough of these chips and when they have reached a fairly full leafage, cut flowers may also be introduced among them to heighten the effectiveness.



The skirt that is a bag with two slashes for the feet is variously known as the Turkish skirt or the jupe culotte. Here it is pictured made of rose satin.

WHAT TO SERVE AT THE HOME TABLE

Planning Meals for Two Consecutive Days Is Economical Arrangement.

BREAKFAST.
Baked Ham and Sultana Raisins.
Fruit Cocktail. Corn Sticks.
Dried Chicken.

LUNCHEON.
Curried Bannan.
Boiled Rice.
Sponge Cake Patties.

DINNER.
Salmon Steak.
Mashed Potatoes.
Spinach and Roast Greens.
Pineapple Salad.
Wafers, Cream Cheese, Coffee.

BREAKFAST.
Sliced Orange.
Mixed Nuts on Toast Rounds, with Poached Eggs.
Coffee.

LUNCHEON.
Baked Fish and Potato Pie.
Rhubarb Sauce.
Sponge Cake.

DINNER.
Chopped Meat Balls in Onion Cups.
Boiled Potatoes.
Pineapple Salad.
Pineapple-Rice Cup.
Coffee.

Corn Sticks—Mix and sift a cupful of cornmeal, three-quarters cupful flour, three teaspoonfuls baking powder and one-half teaspoonful salt. Add one beaten

egg, one tablespoonful melted butter and one cupful milk. Beat thoroughly and bake in greased stick pans. Arrange log cabin fashion on a plate. These are extremely dainty and appetizing.

Curried Bannan—Peel and cut in lengthwise halves the required number

of bananas; fry brown in two tablespoonfuls butter in which one teaspoonful curry powder has been previously simmered. Have ready one cupful each of freshly grated coconut and sweet milk that have been soaked together to a heated plate and pour into the pan the milk and one teaspoonful of Worcester-

shire sauce and a dusting of salt and pepper. Boil up once, remove from the fire and whip rapidly into a well-beaten egg. Serve the bananas with boiled rice; serve sauce in separate dish.

Sponge Cake Patties—Break two eggs into a cup, then fill the cup with milk. Pour into a mixing bowl, add a cupful of sugar and a cupful and a half of flour that has been sifted with two teaspoonfuls of baking powder. Beat all together for ten minutes; flavor with teaspoonful vanilla, lemon, or orange extract, and bake in lightly greased patty tins about ten minutes.

Baked Fish and Potato Pie—Take the left-over salmon, divide into small pieces, season with salt and white pepper. Butter a shallow baking dish and spread over the bottom a layer of the left-over mashed potatoes; put the pieces of fish on this; moisten with a little milk and cover with another layer of potatoes. Bake until the surface is slightly browned; serve in dish in which it was baked.

Chopped Meat Balls in Onion Cups—Allow about an eighth of a pound of small pieces, season with salt and white pepper. Butter a shallow baking dish and spread over the bottom a layer of the left-over mashed potatoes; put the pieces of fish on this; moisten with a little milk and cover with another layer of potatoes. Bake until the surface is slightly browned; serve in dish in which it was baked.

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Fairest Women In Pageant



MISS MIRIAM HAYES.

Miss Miriam Hayes is one of the most beautiful of all the beautiful young women participants in the Grecian pageant. "The Fire Regained," which is playing at the Sixteenth and W street Amphitheater, and it is evident at a glance that she will more than likely be selected as one of the nine most beautiful women in the pageant, whose photographs are to be published in a New York weekly, as soon as they are determined upon by Herald readers. The contest will be decided by a committee on May 23, the final day of the pageant, and it will be an exceedingly difficult task, as so many beauties are entered in the contest. Washington society is well represented in the cast of "The Fire Regained," and the final selection of nine young women is sure to be a representative one of Washington beauty.

THE PLATEAU HAT.

Down from the eighteenth century has been taken the newest hat that has been robbed of its crown, but still has much glory and becomingness. It is the plateau hat or the pancake hat or the mardarin hat. If you doubt its piquant beauty, look at the picture of the shepherdess or the ladies made famous by Watteau. They nod their heads in dainty promissory of millinery beauty, and you will do the same thing at any one who will look at you in the latest headgear.

One of the natural accompaniments to the flat top is the bandeau. It is at the side or the back and gives a fascinating tilt over one eye or down over the forehead, and you can give the slightest wink at the turn in millinery affairs that things have taken. Paris is mad over the plateau hat. When it is banked with flowers or ribbon, or made femininely fluffy by maline and lace, it is here and will be the winner of approval and laudis in the race for favor.

The exquisite hat is of leghorn. The bandeau is at the back and tilts the hat over the head in a quaint line. On the top of the hat are red taffeta. Around the edge is a quilling of red silk, and at three places there are bunches of red wheat placed on the extreme edge of the brim. Red ribbon streamers are tied under the chin. The bandeau is filled in at the side and back with ribbon, that is cut in double points and gives a ragged, towe-like appearance.

Deep blue has a trimming of pink roses, that are massed at the back under the brim of another model. The straw is milian and has a decided glaze, which is one of the features of the latest straws in Paris. The roses are repeated in groups of three, the small buds placed on pointed pieces of blue velvet ribbon. On the ends of the ties are little bunches of roses.

A broad band of royal-blue ribbon is stretched across the top of a black plateau hat, and at each side there are yellow roses in conventional bouquets on the edge of the brim. Roses and ribbon was combined in a band of color at the back, tilting the hat over the head. A strap of ribbon has one long end at the left.

For evening is a hat of black lace with a contrasting mass of blue hydrangeas placed on the top and under the brim on the band. On the top is a band of American Beauty-colored velvet ribbon, that crosses the shape and pulls down the brim in a becoming curve that hints of a poke bonnet.

Silver lace and maline that is iridescent because of the many layers of different colored tulle are combined in a hat that is made under a frame and is as light as it can be. The blue, gray, pink and yellow of the maline are repeated in the tiny flowers that form the clusters around the crown line. Under the brim are small wreaths of flowers, through which are run folds of the maline. The tip of the hat is at the side and streamers of the tulle tie the shape on the band.

The plateau hat is the last word in millinery. It is for you to use it in the fashioning of that very necessary part of your wardrobe.

MAKING CAKE.

When making cake, instead of trying to cream the sugar and butter with a spoon or knife blade, try using a wire potato masher. This chops the butter fine and blends the two with very little trouble in a short time.

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